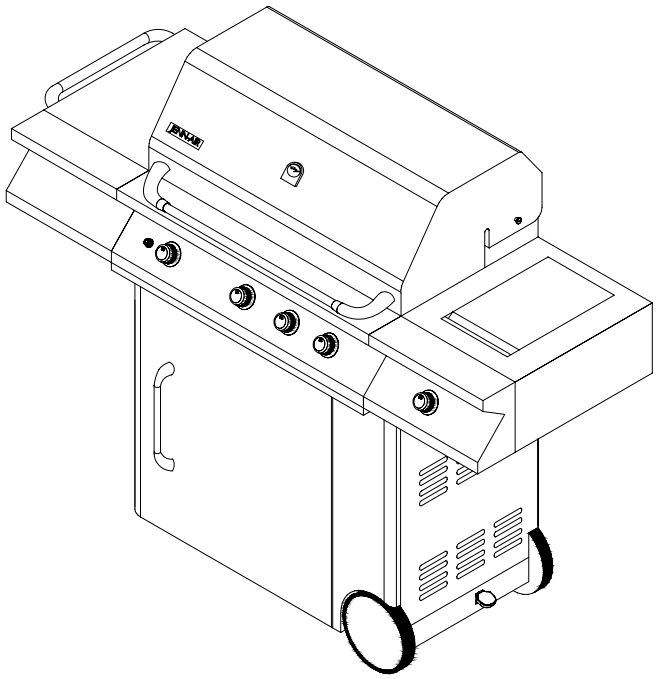
# STAINLESS STEEL LP GAS GRILL

## MODEL NO.: 720-0163 ITEM NO: 18852

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GAS-FIRED
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19TY



FOR OUTDOOR USE ONLY

STOP

PLEASE CONTACT 1-800-554-5799 FOR ASSISTANCE

DO NOT RETURN TO PLACE OF PURCHASE

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**WARNING**

To reduce the risk of fire, burn hazard or other injury, read this Care and Use Manual carefully and completely before using your grill.

# SAFETY INSTRUCTIONS

## RECOGNIZED SAFETY SYMBOLS, WORDS AND LABELS

**WARNING**

**WARNING –** Hazards or unsafe practices which COULD result in severe personal injury or death.

**CAUTION**

**CAUTION –** Hazards or unsafe practices which COULD result in minor personal injury.

**WARNING**
Do not try lighting this appliance without first reading the "LIGHTING INSTRUCTIONS" section of this manual.

**WARNING**
Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation.
Inspect the grill at least twice a year.

**WARNING**
1. Do not store spare liquid propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

**WARNING**
Never attempt to use damaged or obstructed equipment. See your local liquid propane dealer for repair.

**WARNING**
Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak.
Do not smoke while leak testing.
Never leak test with an open flame.

**CAUTION**
When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

**WARNING**
The rotisserie motor is equipped with a plug and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug.
Keep the rotisserie motor electric cord away from the heated surfaces of the grill. When not in use remove and store the motor in a dry location

**WARNING**
1. Attach the coupling half (socket) to the gas supply line in accordance with NFPA54/ANSI Z223.1FUEL gas code.
2. Prior to inserting the plug, test the connection for leaks following the leak test instructions on page 10. After the leak test is completed, rinse the connection with clean water to remove any corrosive residue.
3. Do not use open flame to test for leaks.

# SAFETY INSTRUCTIONS

**WARNING**
Do not use the grill if the odor of gas is present. Contact customer service at 1-800-554-5799.

**WARNING**
When lighting, keep your face and hands as far away from the grill as possible.

**WARNING**
If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, immediately call your gas supplier or your fire department.

**WARNING**
Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

**CAUTION**
When using a match to light the grill make sure to use the attached lighting rod.

**CAUTION**
Before cleaning, make sure the gas supply and control knobs are in the “OFF” position and the burners have cooled.

**WARNING**
Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

**WARNING**
Do not leave the grill unattended while cooking.

**WARNING**
Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

# SAFETY INSTRUCTIONS

**WARNING**
Do not attempt to light the grill if gas odor is present. Contact customer service at 1-800-554-5799.

When lighting, keep your face and body as far away from the burner as possible.

**BEFORE LIGHTING**
Inspect the gas supply hoses prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators for those supplied with the grill. Contact customer service for proper replacement.

Screw the regulator (type QCC1) onto the cylinder. Leak check the hose and regulator connections with a soap and water solution before operating the grill (See “Leak Testing” instructions on page 12).

Do not turn “ON” the gas at the LP gas cylinder unless the Quick-Connect gas hose is properly connected to the side burner gas pipe system and all burner valves are in the “OFF” position.

**LP GAS CYLINDER WARNING**
1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. A liquid propane cylinder not connected for use should not be stored in the vicinity of this or any other appliance.
3. Do not store spare liquid propane gas cylinders under or near this appliance.
4. Never fill the cylinder beyond 80 percent capacity.
5. Liquid propane cylinders must be fitted with an Overfill Protection Device (OPD).
6. If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

**USING THE SIDE BURNER**
Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if gas odor is present.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**ROTISSERIE DRIVE MOTOR**
To ensure continued protection against electric shock:

Connect to properly grounded outlets only.

Keep extension cord connections dry and off the ground.

Do not expose to rain.

Do not use indoors.

**WARNING**
If you smell gas:
1. Shut off gas to the grill.
2. Open the top cover or lid.
3. Extinguish any open flames.
4. If the odor continues, immediately call your gas supplier or local fire department.

# SAFETY INSTRUCTIONS

**WARNING**
Do not try lighting this appliance without first reading the “LIGHTING INSTRUCTIONS” section of this manual.

**TESTED IN ACCORDANCE WITH ANSI Z21.58 LATEST STANDARD and CSA 1.6 LATEST STANDARD FOR OUTDOOR COOKING GAS APPLIANCES.**

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1 Natural Gas and Propane Installation Code, and the National Electrical Code, ANSI/NFPA 70.

**CALIFORNIA PROPOSITION 65-WARNING**
The burning of gas fuel generates some by-products, which are known by the State of California to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the care and use manual, ensuring you provide good ventilation when cooking with gas.

**SAFETY PRACTICES TO AVOID INJURY**
When properly cared for, your grill will provide safe, reliable service for many years. However, extreme care must be used as the grill produces intense heat that can increase accident potential.

When using this appliance basic safety practices must be followed, including the following:

Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

The grill is for outdoor use only.

The grill is not intended to be installed in or on recreational vehicles and/or boats.

Children should not be left alone or unattended in an area where the grill is being used. Do not allow children to sit, stand or play on or around the grill at any time.

Do not store items of interest to children around or below the grill or cart. Do not allow children to crawl inside the cart.

Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for grill use. Other types of materials may shatter with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer’s guidelines.

Do not heat unopened food containers as a build-up of pressure may cause the containers to burst.

Use a covered hand when opening the grill lid. Never lean over an open grill.

When lighting a burner, always pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so that your body and clothing remain clear of open flames.

# SAFETY INSTRUCTIONS

When using the grill, do not touch the grill rack, burner grate or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the grill rack.

Grease is flammable. Let hot grease cool before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the grill's firebox. Clean the grease tray often.

Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the grill with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

**INSECT WARNING**
Spiders and other insects can nest inside the burners of this and other grills, which could disrupt gas flow. This dangerous condition could cause a fire behind and beneath the valve panel, damaging the grill and making it unsafe for operation.

Inspect the grill at least twice a year.

Never use a dented or rusty propane cylinder.

Turn off all control knobs and make certain the grill is cool before using any type of aerosol cleaner on or around it. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not use the grill to cook excessively fatty meats or other products that promote flare-ups.

Do not operate the grill under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

This unit is intended for outdoor use only.

Keep the areas surrounding the grill free from combustible materials including, fluids, trash, and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. If the unit is stored indoors, make sure it is cool.

Do not use briquettes of any kind in the grill.

The 720-0163 liquid propane gas grill is designed for optimum performance without the use of briquettes. Do not place briquettes on the flame tamers, as this will block the vent to the grill burners. Adding briquettes can damage ignition components and knobs, thus voiding the warranty.

Keep the back of the cart free and clear from debris. Keep electrical supply cords and the rotisserie motor cord away from heated areas of the grill.

Never use the grill in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a windbreak will be required. Always adhere to the clearance specifications.

# PLACEMENT OF THE GRILL

**CLEARANCE**
**Non-Combustible Construction**
A minimum of 3 inches clearance from the back of the grill to non-combustible materials are required for the lid to open fully.

**WARNING**
Do not install this unit into combustible enclosures. There should be a minimum clearance of 24 inches from all sides to combustible materials.

**LOCATION**
When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.

Place the grill in well-ventilated areas. Never place the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of smoke.

# SIDE BURNER & SIDE SHELF ASSEMBLY [redacted]

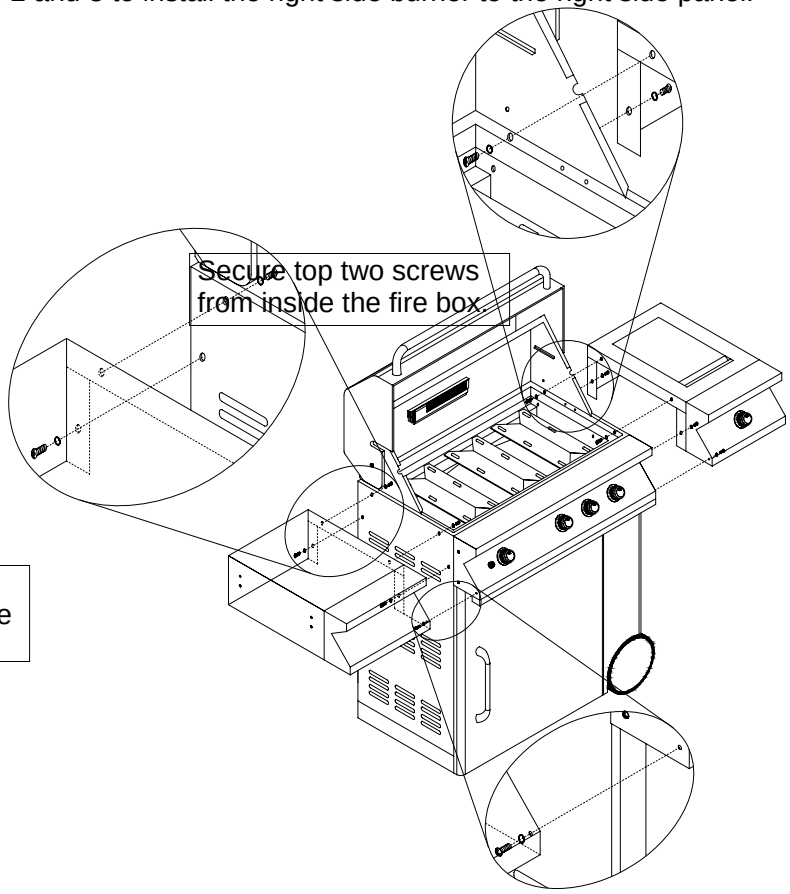
Estimated Assembly Time: Approximately 10 minutes
Required Tools: Phillips Screwdriver (not included)

1. Remove both side burner and side shelf from inside grill cart.

2. The screws used to attach the side shelf and side burner are already screwed into the side of the grill cart. Remove the screws from the side panels.

3. Align the holes of the left side shelf with those in the grill cart, insert the screws and tighten. **Note:** The top two screws insert from inside the fire box while the bottom two screws insert from under the left side shelf.

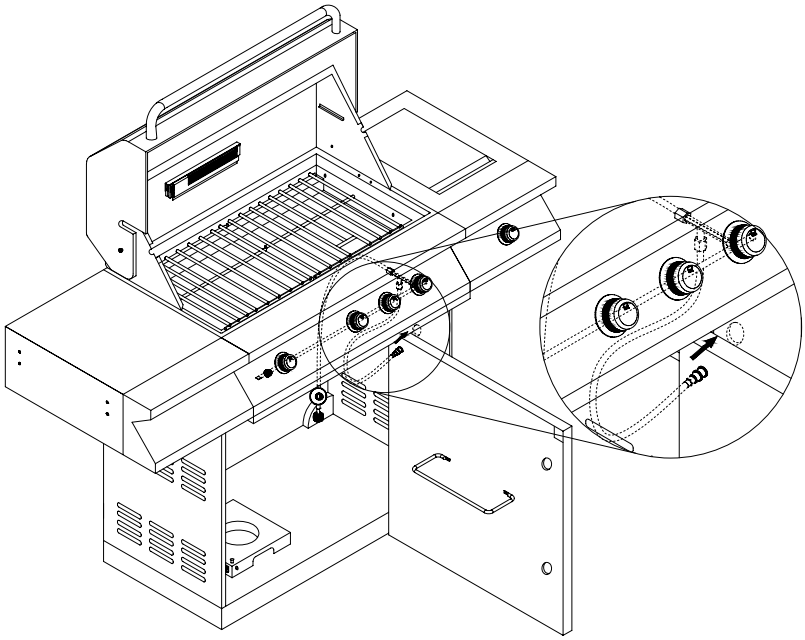
4. Repeat steps 2 and 3 to install the right side burner to the right side panel.



# SIDE BURNER HOSE QUICK-CONNECT ASSEMBLY

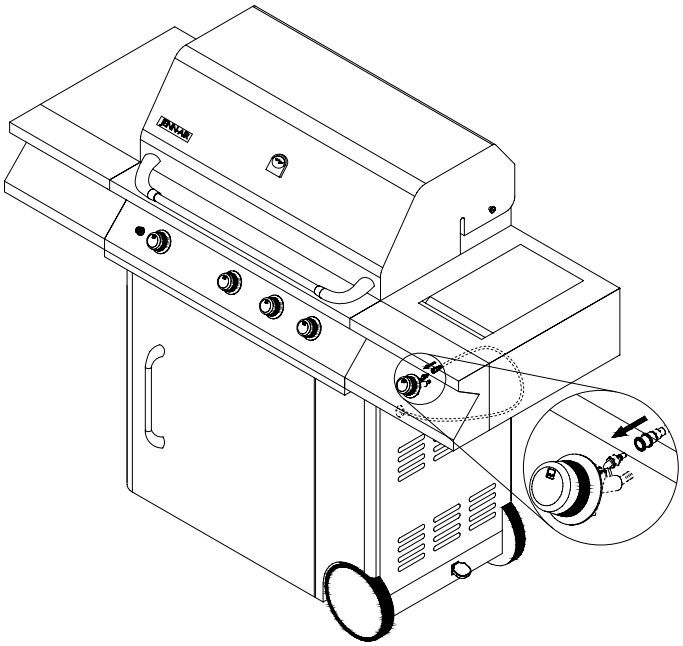
Estimated Assembly Time: Approximately 5 minutes
No Tools Required

1. Insert the side burner hose with female sleeve through side panel of cart (Top drawing).
2. Push the sleeve of the female socket back and insert male end of the connector. Release the sleeve.
3. Push the socket until the female sleeve snaps forward to lock the fitting.
4. To disconnect the fitting, push the female sleeve back and pull the socket off the plug (bottom drawing).



**WARNING**

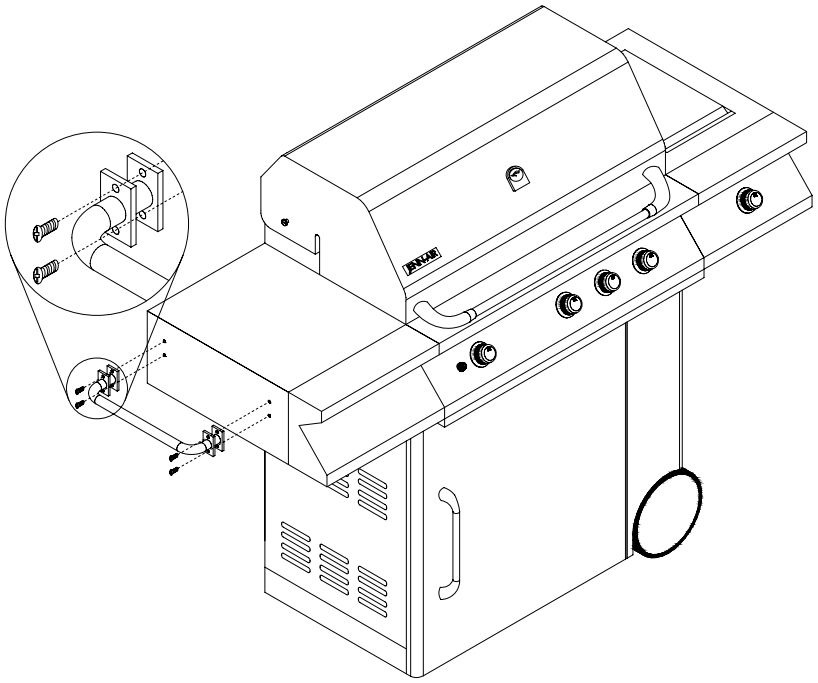
1. Attach the coupling half (socket) to the gas supply line in accordance with NFPA54/ANSI Z223.1FUEL gas code.
2. Prior to inserting the plug, test the connection for leaks following the leak test instructions on page 12. After the leak test is completed, rinse the connection with clean water to remove any corrosive residue.
3. Do not use open flame to test for leaks.



## SIDE SHELF HANDLE ASSEMBLY

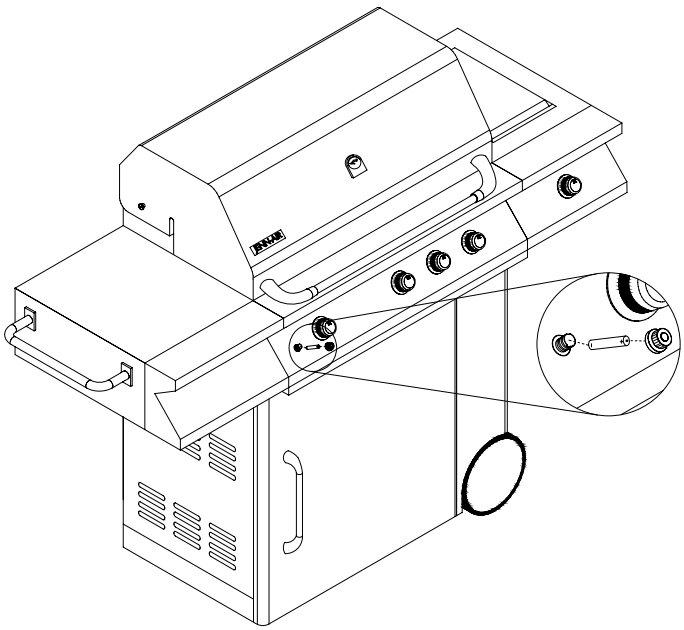
Estimated Assembly Time: Approximately 5-7 minutes
Required Tools: Phillips Screwdriver

1. Remove the four side shelf handle screws from the side of the shelf.
2. Align the holes in the side shelf handle with the holes in the side shelf.
3. Insert the screws and tighten.

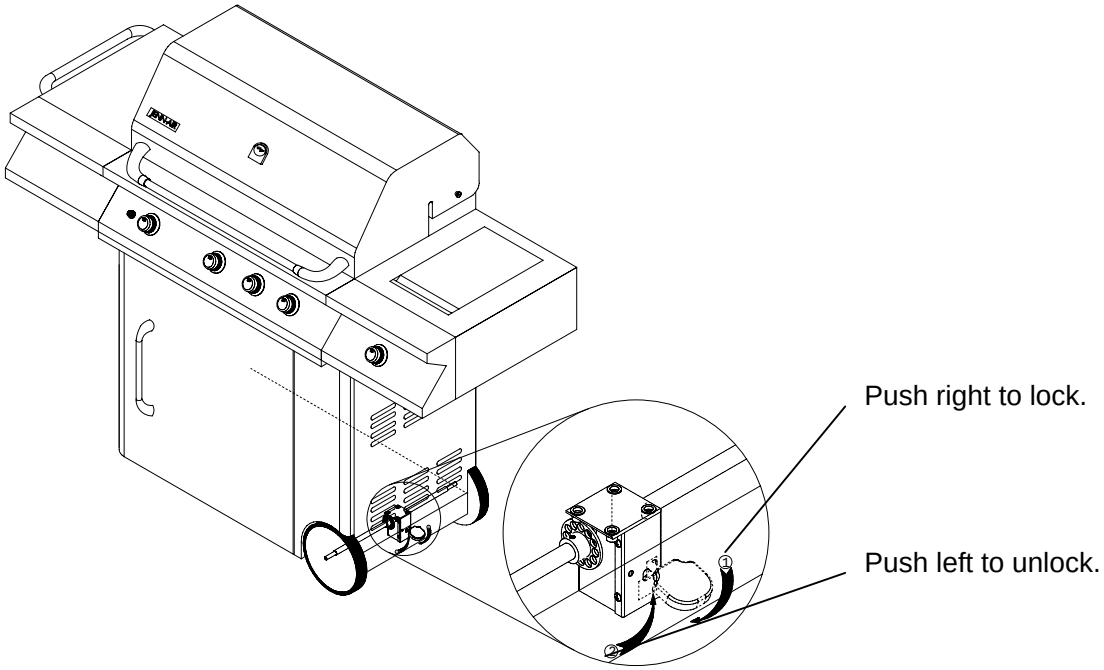


## BATTERY INSTALLATION

1. Remove the ignition button housing.
2. Insert the battery into the housing with the positive terminal facing outward.
3. Replace the ignition button housing after the battery has been installed.

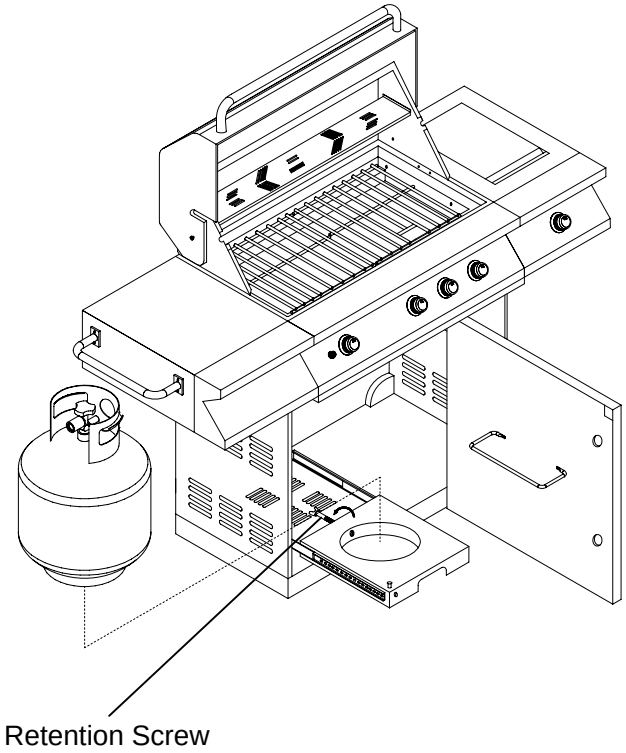


## BRAKING SYSTEM OPERATIONS



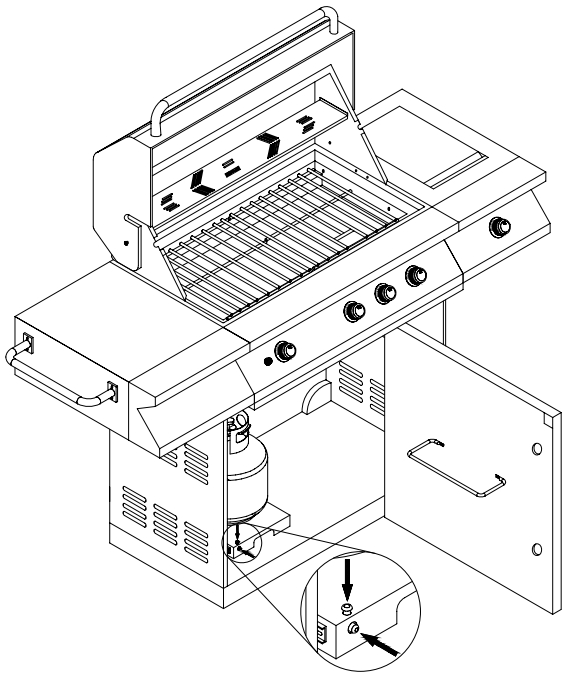

## LIQUID PROPANE CYLINDER RETENTION SYSTEM

1. Attach the liquid propane gas cylinder to the slide-out tray using the gas cylinder retention screw. Turn the retention screw clockwise to tighten the gas cylinder.



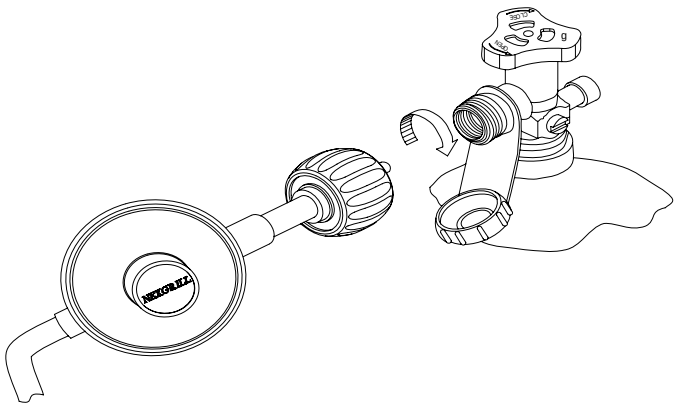
## SLIDE-OUT TRAY LOCKING SYSTEM

1. To lock and unlock the liquid propane gas cylinder tray, press the gas cylinder tray's top button to lock. Press the side button to unlock.



## PROPANE REGULATOR HOOK-UP

1. Attach the regulator to the propane cylinder by turning the regulator handle clockwise.
2. Turn off the gas supply at the cylinder when the appliance is not in use.



# GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the grill should be used. Any replacement pressure regulator and hose assembly must be specified by the grill manufacturer.

This is a liquid propane configured grill. Do not attempt to use a natural gas supply unless the grill has been pre-configured for natural gas use.

Total gas consumption (per hour) of the 720-0163 liquid propane gas grill with all burners set on "HI":

| | |
|---|---|
| Main burners | 45,000 BTU/Hr. |
| Rear burners | 14,000 BTU/Hr. |
| Side burner | 12,000 BTU/Hr. |
| Total | 71,000 BTU/Hr. |

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

Installation in Canada must be in accordance with the Standard CAN/CGA-B149.2 (installation code for gas burning appliances and equipment) and local codes.

**LIQUID PROPANE CYLINDER REQUIREMENTS (20 lb. Cylinder)**

A dented or rusty liquid propane gas cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The liquid propane cylinder must be constructed and marked in accordance with the specifications for liquid propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20 lb. cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

The cylinder supply system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating) 10 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.).

The liquid propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the liquid propane cylinder. Make sure the grill's gas hoses do not contact the grease tray or grill firebox when the liquid propane cylinder is pushed into the cart.

**CONNECTION**

Your grill is equipped with gas supply orifices for use only with liquid propane gas. It is also equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. liquid propane cylinder (18-1/4 inches high, 12-1/4 inches diameter).

To connect the liquid propane gas supply cylinder:

1. The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Make sure the cylinder valve has the proper type 1 external male thread connections per ANSIZ21.81.
3. Make sure the burner valves are in the "OFF" position.
4. Inspect the valve connections, port and regulator assembly. Look for any damage or debris. Remove debris and inspect the hose for damage.
5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting the grill, use a soap and water solution to check all the connections for leaks.
8. If a leak is found, turn the cylinder valve off and do not use the grill until a local liquid propane dealer can make repairs.

**WARNING**

Never attempt to use damaged or obstructed equipment. See your local liquid propane dealer for repair.

**DISCONNECTION**

1. Turn off the burner valves and make sure the grill is cool.

2. Turn off the tank valve by turning the control knob clockwise until it stops.

3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

# LEAK TESTING

**GENERAL**
Although gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks following the procedures listed below.

If the smell of gas is detected at anytime, you should immediately check the entire system for leaks.

**BEFORE TESTING**
Make sure all packing materials have been removed from the grill, including the burner tie-down straps.

**WARNING**
Check all gas supply fittings for leaks before each use. Do not use the grill until all connections have been checked and do not leak.

Do not smoke while leak testing.

Never leak test with an open flame.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the liquid propane cylinder is full.

**TO TEST**

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.

2. Apply the soap solution to all pipe fittings, from the liquid propane cylinder up to and including the connections to the burners. Soap bubbles will appear where a leak is present.

3. If a leak is present, immediately turn off the gas supply and tighten leaky fittings.

4. Turn the gas back on and recheck.

5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact customer service at 1-800-554-5799.

Only those parts recommended by the manufacturer should be used on the grill. Substitutions will void the warranty.

**GAS FLOW CHECK**
Each grill burner is tested and adjusted at the factory prior to shipment. However, variations in the local gas supply may make it necessary to adjust the burners.

Flames should be blue and stable with no yellow tips, excessive noise or lifting.

If any of these conditions exist, first check to see if the burner is blocked by dirt, debris, spider webs, etc.

It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected liquid propane cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage or any other enclosed area.

**WARNING**
Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

**WARNING**
Cylinder must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.

# INSTALLER FINAL CHECK

- ☐ Specified clearance maintained 24 inches from combustible materials/construction.
- ☐ All internal packaging has been removed.
- ☐ The hose and regulator are properly connected.
- ☐ The unit has been tested and is free of leaks.
- ☐ The gas supply shut off valve has been located.
- ☐ All burners are factory installed.

**WARNING**

1. Do not store spare liquid propane cylinders under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. If the information above is not followed exactly, a fire resulting in death or serious injury could occur.

# OPERATING INSTRUCTIONS

**GENERAL USE OF THE GRILL AND ROTISSERIE**
Each main burner is rated at 15,000 BTU/Hr. The main grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel flame tamers. The igniter knobs are located on the lower center portion of the valve panel. Each rotary igniter is labeled on the control panel.

**USING THE GRILL**
Grilling requires high heat for searing and proper browning. Most foods are cooked at a "HI" heat setting for their entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This method cooks the food thoroughly without burning the outside.

Food cooked for a long time or basted with a sugar-based marinade may need a lower heat setting near the end of its cooking time.

To begin:
1. Make sure the grill has been leak tested and is properly placed.

2. Remove any remaining packing materials.

3. Light the grill burners using the instructions on page 15.

4. Turn the control knob(s) to the "HI" setting, and preheat the grill for 15 minutes. The grill lid should be closed during the pre-heat period.

5. Place the food on the grill and cook to the desired preparation. If necessary, adjust the heat setting. The control knob may be positioned at any setting between "HI" and "LO".

**USING THE ROTISSERIE BURNER**
Your grill is capable of performing back burner rotisserie cooking. Light the rear burner as described in the lighting instructions on page 15. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute.

The rotisserie motor is capable of turning up to a 12 lb. cut of meat or poultry. The motor slides onto the stainless steel motor mount.

The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

After its first use, the stainless steel adjacent to the rotisserie burner will most likely turn dark blue. This is a normal property of the non-rusting type stainless steel used on the grill.

**WARNING**
The rotisserie motor is equipped with a plug and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

Keep the rotisserie motor cord away from heated surfaces of the grill. When not in use remove and store the motor in a dry location.

**THE ROTISSERIE SKEWER**
The skewer for the rotisserie should be assembled into the motor by placing the pointed end into the motor, and then sliding the grooved bushing into the slot at the opposite side of the grill.

The thumbscrew for the grooved bushing should be inside the grill body.

The grill is designed to cook efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

**LOADING THE ROTISSERIE SKEWER**
1. Screw the bushing onto the skewer rod at the opposite end from the point.

2. Slide and tighten the counter balance apparatus onto the skewer rod approximately 2 to 4 inches from the bushing.

3. Slide the first meat fork onto the skewer rod prongs toward the food.

4. Center the product to be cooked on the skewer, and then push the meat forks firmly together.

5. Tighten the wing nuts.

6. It may also be necessary to wrap the food with butcher's string to secure loose portions. Never use nylon or plastic string to wrap the food.

7. Once the food is secure, insert the skewer into the motor.

**NOTE**
It is normal for the skewer to flex when larger cuts of meat are being cooked.

If the meat scrapes on the cooking grids during any part of the rotation, the cooking grids must be removed. Test this clearance before lighting the grill as the cooking grids become hot when the grill is lit.

Adjust the counter balance weight to balance the heavier side of the meat and avoid lopsided rotation of the rotisserie motor.

**CAUTION**
When using the rotisserie burner, remove the warming rack. High heat from the burner may cause the warming rack to bend.

# LIGHTING INSTRUCTIONS

**BEFORE LIGHTING…**
Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.

**WARNING**
Do not use the grill if the odor of gas is present. Contact customer service at 1-800-554-5799.

Screw the regulator (type QCC1) onto the cylinder, and leak check the hose and regulator connections before operating the grill (See the “Leak Testing” instructions on page 12).

Only the pressure regulator and hose assembly supplied with the unit should be used. Never substitute regulators. If a replacement is necessary, contact customer service for proper replacement.

**TO LIGHT THE GRILL BURNER**
1. Make sure all the knobs are in the “OFF” position, and then turn on the gas supply from the liquid propane cylinder.

2. The igniter is built into the valve. To ignite each burner, simply press and turn the control knobs to the “HI” setting. The valve will click as it sends a spark to the pilot flame.

3. If the burner does not light, turn off the gas supply, wait 5 minutes for any excess gas to dissipate and then try again.

**FLAME CHARACTERISTICS**
Check for proper burner flame characteristics. Each burner is adjusted prior to shipment. However, variations in the local gas supply may make minor adjustments necessary.

Burner flames should be blue and stable with no yellow tips, excessive noise or lifting

Yellow flames indicate insufficient air. Noisy flames or flames that lift away from the burner indicate too much air (See the “GAS FLOW CHECK” section on page 12).

**TO LIGHT THE ROTISSERIE BURNER:**
1. Open the lid, and press the knob for about 5 seconds without turning it. This will allow time for gas to flow into the rear burner.

2. Turn the knob to the “HI” setting. While turning the knob, press the igniter button to light the rotisserie burner.

3. If the burner does not light, turn the control knob to the “OFF” position.

4. If the igniter does not function, follow the instructions on page 16 for match lighting.

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

# TO MATCH LIGHT THE GRILL

If the burner will not light after several attempts using the control knobs, the burner may be lit with a match.

1. If you have already attempted to light the burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.

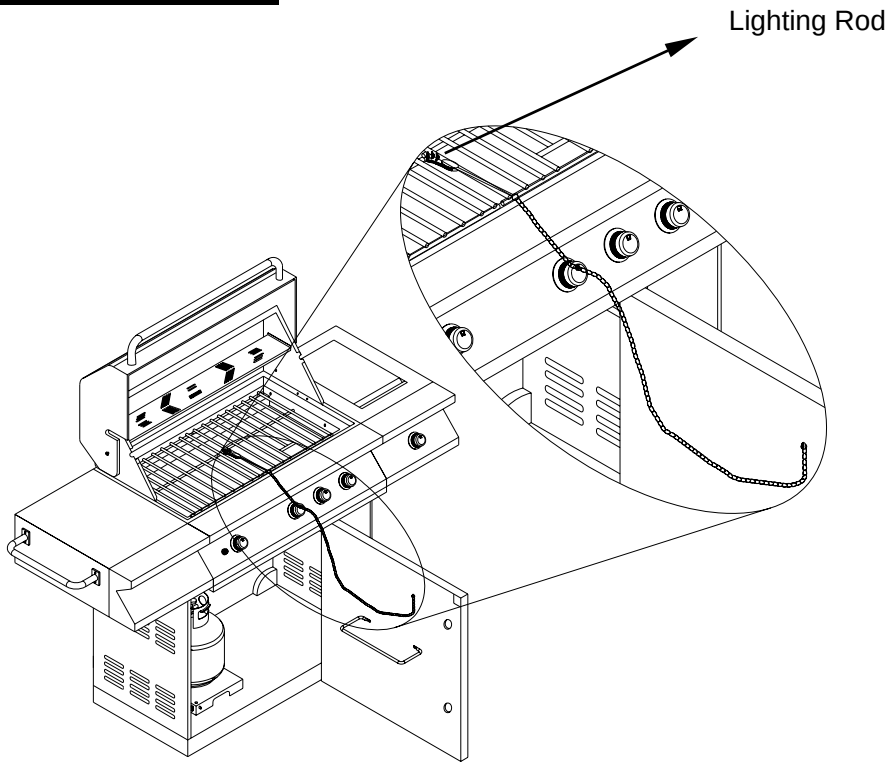
2. Insert a match into the lighting rod. Ignite the match and insert through the cooking grids to the burner.

3. Press the control knob and rotate left to the “HI” setting, continue to press the knob until the burner ignites. The burner should light immediately.

4. If the burner does not light within 4 seconds turn the knob to the “OFF” position, wait 5 minutes and try again.

**WARNING**
When lighting, keep your face and hands as far away from the grill as possible.

**CAUTION**
When using a match to light the grill make sure to use the attached lighting rod.



# LIGHTING ILLUSTRATIONS

## MAIN, SIDE & ROTISSERIE BURNER LIGHTING



1. Open the top cover or lid.



2. Push and turn the main, side, or rotisserie burner control knobs to the “HI” setting. Push the control knob until the burner ignites. The burner should ignite within 4 seconds (if burner does not ignite follow match lighting instructions on Page 16).

3. Once the burner ignites, adjust the temperature level as desired.

# USING THE SIDE BURNER

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Do not use the side burner if gas odor is present.

**WARNING**
When lighting, always keep your face and body as far away from the burner as possible.

**LIGHTING INSTRUCTIONS**

1. Remove any cooking utensils from the burner grate and open the top cover or lid.
2. Push and turn the control knob counterclockwise to the “HI” setting.
3. If the burner does not light, turn the control knob to the “OFF” position.
4. If the smell of gas is detected and the igniter is not functioning, immediately turn the control knob to the “OFF” position.
5. Allow 5 minutes for any accumulated gas to dissipate. If the side burner igniter will not function, follow the match lighting instructions below.

**MATCH LIGHTING**

1. Insert a match into the lighting rod. Ignite the match and place near the side burner ports.
2. Turn the control knob counterclockwise to the “HI” setting. The side burner should light immediately.
3. Rotate the control knob to the desired setting.

# CARE & MAINTENANCE OF SIDE BURNER

**BURNER CLEANING**
Clean the exterior of the burner with a wire brush. Clear any clogged burner ports with a straightened paper clip. Never enlarge the burner ports. Never use a wooden toothpick as it may break off and clog the port.

**SIDE BURNER GRATE**
The top burner grate is stainless steel. To avoid burns, do not clean the grates while they are hot. While in place, they may be washed with hot, soapy water, rinsed and wiped dry. Never immerse hot grates in water.

**STAINLESS STEEL**
There are many stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

# CARE & MAINTENANCE OF THE GRILL

**STAINLESS STEEL**
Grease specks can gather and bake onto the surfaces of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with a stainless steel cleaner.

**GRILL RACK**
The easiest way to clean the grill is immediately after cooking is completed, and the flames have been turned off.

Wear a barbeque mitt to protect your hand from heat and steam.

Scrub the hot grill by dipping a bristle barbecue brush in tap water. Cleaning will be more difficult if the grill is allowed to cool.

**CAUTION**
Before cleaning, make sure the gas supply and control knobs are in the "OFF" position and the burners have cooled.

**GRILL BURNER CLEANING**
1. Turn off the gas supply, and make sure the control knobs are in the "OFF" position.

2. Make certain the grill is cool, and clean the exterior of the burner with a wire brush. Use a metal scraper for stubborn stains.

3. Clear clogged ports with a straightened paper clip. Never use a wooden toothpick. It may break off and clog the port.

4. If insects or other obstructions are blocking the flow of gas to the burner, call customer service at 1-800-554-5799.

**GRILL BURNERS**
Extreme care should be taken when moving a burner. It must be correctly centered on the orifice before any attempt is made to relight the grill. Frequency of cleaning will depend on how often you use the grill.

**WARNING**
Failure to properly place the burner over the orifice could cause a fire to occur behind and beneath the valve panel, thereby damaging the grill and making it unsafe to operate.

**GRILL BURNER REMOVAL/INSTALLATION**
The grill burners are factory installed.

To remove the main burners for cleaning:
1. Locate the cotter pin at the rear of the burner on the bottom side.

2. Remove the cotter pin and lift the burner out of the fire box.

To reinstall the main burners:
3. Insert the burner over the valve assembly (Item# 11 on Page 21).

4. Insert the back of the burner into the hole at the rear of the fire box and reinsert the cotter pin.

**GREASE TRAY CLEANING**
The grease tray should be emptied, wiped down and washed after each use with a mild detergent and warm water solution.

A small amount of sand or cat litter may be placed in the bottom of the grease tray to absorb the grease. Check the grease tray frequently. Do not allow excess grease to accumulate and flow out of the grease tray.

# TROUBLESHOOTING

**WARNING**
Spiders and insects can nest inside the burners of the grill and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the grill and making it unsafe for operation.

Inspect the grill at least twice a year.

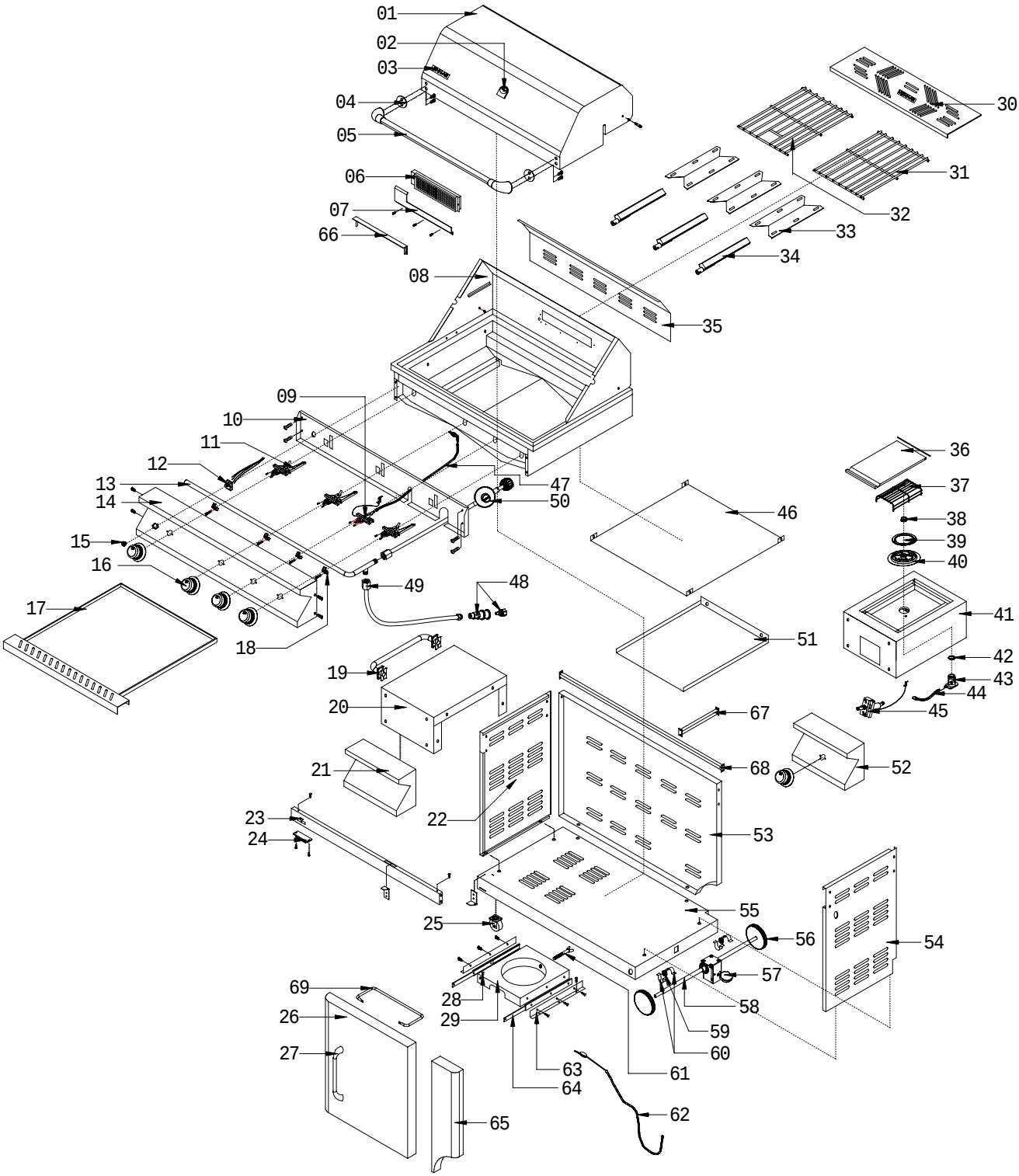
**WHEN TO LOOK FOR SPIDERS**
You should inspect the burners at least twice a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

**BEFORE CALLING FOR SERVICE**
If the grill does not function properly, use the following checklist before contacting your dealer for service. You may save yourself the cost of a service call.

| PROBLEMS | WHAT TO DO |
|---|---|
| Grill will not light when the control knob is rotated. | • Check to see if the liquid propane cylinder is empty.<br>• Clean wire(s) and/or electrode with rubbing alcohol and a clean swab. Wipe with a dry cloth.<br>• Make sure the wire is connected to the electrode assembly.<br>• Check to see if the other burners operate. If so, check the gas orifice on the malfunctioning burner for an obstruction. |
| Burner flame is yellow or orange in conjunction with gas odor. | • Call customer service at 1-800-554-5799. |
| Low heat with the control knob on the “HI” setting. | • Check to see if the fuel hose is bent or kinked.<br>• Make sure the grill area is clear of dust.<br>• Check your gas regulator and pressure.<br>• Make sure the burner and orifice are clean. |

# EXPLODED VIEW



# PARTS LIST [redacted]

**Model No. 720-0163**

| REF# | DESCRIPTION | QTY | REF# | DESCRIPTION | QTY |
|---|---|---|---|---|---|
| 01 | Main Lid | 1 | 36 | Side Burner Lid | 1 |
| 02 | Heat Indicator | 1 | 37 | Side Burner Cooking Grid | 1 |
| 03 | Name Plate | 1 | 38 | Side Burner Cap | 1 |
| 04 | Heat Insulating spacer | 2 | 39 | Side Burner Ring | 1 |
| 05 | Main Lid Handle Assembly | 1 | 40 | Side Burner Body | 1 |
| 06 | Rotisserie Burner | 1 | 41 | Side Burner Bowl Assembly | 1 |
| 07 | Rotisserie Gas Collector | 1 | 42 | Side Burner Washer | 1 |
| 08 | Main Bowl Assembly | 1 | 43 | Side Burner Orifice Base | 1 |
| 09 | Rotisserie Gas Valve | 1 | 44 | Side Burner Gas Pipe | 1 |
| 10 | Front Baffle | 1 | 45 | Side Burner Gas Valve | 1 |
| 11 | Main Gas Valve | 3 | 46 | Fire Box Heat Shield | 1 |
| 12 | Electronic Ignition | 1 | 47 | Rotisserie Gas Pipe | 1 |
| 13 | Main Manifold | 1 | 48 | Side Hose Quick-Connector | 1 |
| 14 | Control Panel | 1 | 49 | Side Burner Gas Hose | 1 |
| 15 | Electronic Ignition Cap | 1 | 50 | LP Regulator | 1 |
| 16 | Control Knob With Set Screw | 5 | 51 | Gas Tank Top Panel | 1 |
| 17 | Grease Tray | 1 | 52 | Side Burner Control Panel | 1 |
| 18 | Manifold Retainer Bracket | 4 | 53 | Back Panel | 1 |
| 19 | Side Shelf Handle | 1 | 54 | Right Panel | 1 |
| 20 | Left Side Shelf | 1 | 55 | Bottom Panel | 1 |
| 21 | Left Side Front Panel | 1 | 56 | 6” Wheel | 2 |
| 22 | Left Panel | 1 | 57 | Foot Brake | 1 |
| 23 | Cart Frame | 1 | 58 | Wheel Axle | 1 |
| 24 | Door Magnet | 1 | 59 | Axletree | 2 |
| 25 | 3” Caster | 1 | 60 | Axletree Base | 2 |
| 26 | Door Assembly | 1 | 61 | Retention Screw | 1 |
| 27 | Door Handle | 1 | 62 | Lighting Rod | 1 |
| 28 | Gas Tank Tray Button | 1 | 63 | Tank Slide Bracket | 2 |
| 29 | Gas Tank Tray | 1 | 64 | Tank Slide Assembly | 2 |
| 30 | Warming Rack | 1 | 65 | Front Side Trim Panel | 1 |
| 31 | Cooking Grid | 1 | 66 | Rotisserie Heat Shield | 1 |
| 32 | Cooking Grid With Hole | 1 | 67 | Vertical Bar Barrier | 1 |
| 33 | Flame Tamer | 3 | 68 | Horizontal Bar Barrier | 1 |
| 34 | Main Burner | 3 | 69 | Door Rack | 1 |
| 35 | Rear Baffle | 1 | | | |

# GRILLING HINTS

The preparation of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut.

The cooking time is affected by the type of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of preparation desired.

It is recommended that meat be defrosted overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meat, add seasoning or salt after cooking is finished and turn the meat only once during cooking. Juices are lost when the meat is turned several times. Turn the meat just after the juices begin to bubble to the surface.

Trim excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2 inch intervals.

**WARNING**
Do not leave the grill unattended while cooking.

# GRILL COOKING CHART

| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
|---|---|---|---|---|
| VEGETABLES | | | | Slice. Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally. |
| Fresh<br>Beets<br>Carrots<br>Turnips | | Medium | 12 to 20 minutes | Grill, turning once. Brush occasionally with melted butter or margarine. |
| Onion | 1/2 inch slices | Medium | 8 to 20 minutes | Season with Italian dressing, butter, or margarine. |
| Potatoes<br>Sweet<br><br>White | Whole<br><br>6 to 8 ounces | Medium<br><br>High | 40 to 60 minutes<br><br>45 to 60 minutes | Wrap individually in heavy-duty foil. Grill, rotating occasionally. |
| Frozen<br>Asparagus<br>Peas<br>Green beans<br>Sprouts<br>Broccoli<br>Brussels | | Medium | 15 to 30 minutes | Dot with butter or margarine. Wrap in heavy-duty foil. Grill, turning occasionally. |
| French fries | | Medium | 15 to 30 minutes | Place in aluminum foil pan. Grill, stirring occasionally. |

| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
|---|---|---|---|---|
| MEATS BEEF | | | | |
| Hamburgers | 1/2 to 3/4 inch | Medium | 10 to 18 minutes | Grill, turning once when juices rise to the surface. Do not leave hamburgers unattended. A flare-up could occur quickly. |
| Tenderloin, Porterhouse, Rib eye | | High | 8 to 15 minutes | |
| Rare | 1 inch | High | 8 to 14 minutes | Remove excess fat from edges. Slash remaining fat at 2-inch intervals. Grill, turning once. |
| Medium | 1-1/2 inch<br>1 inch<br>1-1/2 inch | High<br>Medium to<br>High | 11 to 18 minutes<br>12 to 22 minutes<br>16 to 27 minutes | |
| Well-done | 1 inch<br>1-1/2 inches | Medium<br>Medium | 18 to 30 minutes<br>16 to 35 minutes | |
| Lamb Chops & Steaks Rare | 1 inch<br>1-1/2 inch | High<br>High | 10 to 15 minutes<br>14 to 18 minutes | Remove excess fat from edges. Slash remaining fat at 2 inch intervals. Grill, turning once. |
| Medium | 1 inch<br>1-1/2 inch | Medium to<br>High | 13 to 20 minutes<br>18 to 25 minutes | |
| Well-done | 1 inch | Medium | 17 to 30 minutes | |
| Pork Chops<br>Well-done | 1 inch<br>1-1/2 inches | Medium<br>Medium | 20 to 30 minutes<br>30 to 40 minutes | Remove excess fat from edges. Slash remaining fat at 2 inch intervals. Grill, turning once. Cook well done. |
| Ribs Pork | | Medium | 30 to 40 minutes | Grill, turning occasionally. During last few minutes, brush with barbecue sauce, turning several times. |
| Ham steaks (precooked) | 1/2 inch slices | High | 4 to 8 minutes | Remove excess fat from edges. Slash remaining fat at 2 inch intervals. Grill, turning once. |
| Hot dogs | | Medium | 5 to 10 minutes | Slit skin. Grill, turning once. |
| POULTRY Broiler/fryer | 2 to 3 pounds | Low or | 1 to 1-1/2 hours | Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade. |

| FOOD | WEIGHT OR THICKNESS | FLAME SIZE | APPROXIMATE TIME | SPECIAL INSTRUCTIONS AND TIPS |
|---|---|---|---|---|
| Breasts well-done | | Medium | 30 to 45 minutes | Marinate with Italian dressing |
| FISH AND SEAFOOD<br>Steaks<br>Halibut<br>Salmon<br>Swordfish | 3/4 to 1 inch | Medium to High | 8 to 15 minutes | Grill, turning once. Brush with Melted butter, margarine or oil To keep moist. |
| Whole Catfish | 4 to 8 ounces | Medium to | 12 to 20 minutes | Grill turning once. Brush with melted butter, margarine or oil. |
| Rainbow trout | | High | | Brush with melted butter and lemon juice. |

# GRILL RECIPES

**BBQ SALMON**
2 large salmon steaks
2 tbs. oil
Salt & pepper
2 oz. thin bacon slices
2 tbs. butter
1 tbs. lemon juice
Sprig of parsley
Lemon wedges

*You can substitute catfish, halibut or cod for salmon.

Preheat the BBQ
Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway through cooking time.

Meanwhile fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley sprigs and lemon wedges. Serve with boiled potatoes in butter and sprinkled with parsley.

**BAKED CHILI CORN**
6 medium ears corn, husked
3 tbs. butter or margarine, melted
Dash ground cumin
Dash ground coriander

About ½ hour before cooking, turn the grill on for butter. Place each ear on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

**TANGY SEAFOOD KABOBS**
1 lb. large shrimp, shelled & divined
¾ lbs. Sea scallops
2/3 c. chili sauce
¼ c. cider vinegar
3 tbs. Chopped parsley
1 tbs. Vegetable oil
1 tbs. Worcestershire sauce
½ tsp. Prepared horseradish
1 clove garlic, minced
1 20 oz. Can pineapple chunks in juice Drained.
In medium bowl, combine shrimp and scallops. In small bowl, combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

Half-hour before cooking, turn the burner to the grill on high. Drain seafood-reserving marinade. On each of twelve 10 in. skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, basting and turning often.

**PORK CHOPS**
4 pork chops
Marinade
1 large onion
2 tbs. lemon juice or vinegar
2 tbs. oil
½ tsp. freshly ground black pepper.
1 tsp. sugar
½ tops. Paprika
1 clover garlic
Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on high. Heat 10 minutes. BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

**BARBECUED POTATOES and CHEESE**
1 –1/2 cups shredded cheddar cheese
1 can (10-3/4 oz.) condensed cream of mushroom soup
1/3 cup milk
2 tbs. barbecue sauce
¼ tsp. oregano
¼ tsp. salt
1/8 tsp. pepper
4 cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well-buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the lid of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

**BARBECUED LONDON BROIL**
4 to 6 servings
¾ c. Italian dressing
1tsp. Worcestershire sauce
1tsp. Dry mustard
¼ tsp. Thyme, crushed
1 medium onion, sliced
1 pound flank steak, scoured
2 tbs. Butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime, sauté onions from the marinade in butter in a skillet on grill side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

**VEGETABLE KABOBS**
3 medium-size zucchini
12 cherry tomatoes
12 fresh mushrooms
Grated parmesan cheese

Parboil whole zucchini 5 minutes on grill side burner or until just tender. Drain and cut into ½ inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

**FAJITAS**
1-1/2 lb. flank steak or boned chicken breasts
2 tbs. oil
½ cup lime juice
½ tsp. salt
½ tsp. celery salt
¼ tsp. garlic powder
½ tsp. pepper
¼ tsp. oregano
¼ tsp. cumin
Flour tortillas
Lemon

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, limejuice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a pre-heated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill, slice meat across grain

in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, and taco sauce.

**BEEF AND LAMB KABOBS**
Serve 4
½ lb. boneless sirloin or beef cut into 1in. cubes
½ lb. boneless loin of lamb cut into 1in. cubes
2/3 c. water, divided
¼ c. chopped onion
2 tbs. soy sauce
¼ c. vegetable oil, divided
1 tbs. dark brown sugar
1 tbs. fresh lemon juice
2 cloves garlic, minced
¼ tsp. ground cumin
¼ tsp. ground coriander
¼ tsp. ground turmeric
1/8 tsp. ground red pepper
1/8 tsp. ground ginger
1 red pepper cut into chunks
1 large banana, cut into chunks
8 small mushrooms
1/3 c. smooth peanut butter

In blender, process 1/3 c. water, onion, soy sauce, 2 tsp. oil and the next 8 ingredients until smooth. Pour over meat cubes and marinate about 4 hours, turning occasionally. Drain and reserve marinade. On to four 12in. skewers alternately thread meat, pepper, banana and mushrooms. Preheat grill. Brush the kabobs with oil. Grill 7-8 minutes each side.

Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

**EGGPLANT CAVIAR**
1 large eggplant
2 tbs. olive oil
2 tbs. wine vinegar
2 tbs. finely chopped onion
½ clove garlic, minced
1 medium tomato, chopped salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

**CHICKEN TANDOORI STYLE**
8 large chicken thighs or drumsticks
1 c. plain nonfat yogurt
½ c. lemon juice
2 tsp. salt
½ tsp. cayenne
½ tsp. black pepper
½ tsp. crushed garlic
½ tsp. grated ginger
1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone.

Bake using the rotisserie. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

**SPARE RIBS**
Marinade:
1 c. soy sauce
½ c. honey
½ c. vinegar
½ c. dry sherry
2 tsp. chopped garlic
2 tsp. sugar
1 c. water
1 chicken bouillon cube
1 can beer for basting sauce

Marinade ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four-prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn rotisserie burner on high. Bake using the rotisserie for 50 minutes or until done.

**PORK ROAST**
Apple cider vinegar basting sauce:
1 c. apple cider vinegar
6 oz. water
½ stick butter
Salt, pepper, parsley and garlic seasoning
2 oz. lemon juice
10 lbs. pork roast

Time: 1-1/2 hours to 2 hours
Bring pork to room temperature before placing it on the rotisserie spit rod. Place on the rod and test for balance. Light rotisseries burner. Turn control knob to high. Use the above basting sauce for rotisserie baking

**TURKEY**
12 lb. turkey
Beer basting sauce:
1 can beer
12 oz. water
1 stick butter
1 tsp. salt
1 tsp. pepper
½ tsp. garlic flakes
1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings before placing the turkey on the rotisserie spit rod. Light rotisseries burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes delicious gravy.

# LIMITED WARRANTY
# MODEL #720-0163
# STAINLESS STEEL OUTDOOR GAS GRILL

Nexgrill Industries, Inc. warrants to the original consumer-purchaser of each Jenn-Air Outdoor Gas Grill that when subject to normal residential use, it is free from defects in workmanship and materials for the periods specified below. This warranty excludes grills used in rental or commercial applications.

| **Component** | **Warranty Period:** |
|---|---|
| Cast Brass Burners: | Lifetime |
| Stainless Steel Flame Tamer: | Lifetime |
| Stainless Steel Cooking Grids: | Lifetime |
| Valves and Hose Regulator: | 1 Year |
| Igniter and Related Parts: | 1 Year |
| All Stainless Steel Parts: | Lifetime |

Our obligation under this warranty is limited to repair or replacement, at our option, of the product during the warranty period. The extent of any liability of Nexgrill Industries, Inc. under this warranty is limited to repair or replacement. This warranty does not cover normal wear of parts, discoloration of the stainless steel parts, or damage resulting from any of the following: negligent use or misuse of the product, improper use of the fuel/gas supply, use contrary to the operating instructions, or alteration by any person other than our factory service center. The warranty period is not extended by such repair or replacement.

Product repair as provided under this warranty is your exclusive remedy. Nexgrill Industries, Inc. shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on its products. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

**WARRANTY CLAIM PROCEDURE**

If you require service or parts for your grill, please contact our Warranty Service Center for factory direct assistance. Our hours of operation are 7 AM to 6 PM PST Monday to Friday, 8 AM to 12 PM PST on Saturday. Our telephone number is 1-800-554-5799, fax number 1-800-598-8829. Please direct all correspondence to: Nexgrill Industries, Inc. 280 Machlin Court, City of Industry, California, 91789, ATTN: Warranty Service Center.

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